

Executive Chef's Stuffed Pork Loin with Mushroom Duxelles



Ingredients:

2-3 lb. Pork Loin, trimmed
3oz. Clarified Butter
2oz. Shallots
1.5 lbs. Mushrooms, finely chopped
1 Tbsp. Chopped Parsley
1 Tbsp. Chopped Fresh Thyme
½ Tsp. Salt
¼ Tsp. Pepper



Using a fillet knife, insert at one end of the loin and push through until you see the knife at the other end. Cut the slit to a total width of 1 ½ - 2 inches. If your knife is not long enough, repeat the same process on the other end being sure to only make one cavity through the loin. You should have one continuous hole through the center of the loin.

Begin duxelles by heating butter in a small pan. Add shallots. Add mushrooms. Cook until they are browned and dry. Add parsley and thyme. Add salt and pepper to taste. Remove from heat and transfer to a bowl. Add breadcrumbs as needed to bind and remove all extra moisture. Let cool.

Put the duxelles into a pastry bag with a straight tip. Insert the tip into one end of the loin and fill the cavity. Repeat on other end. Reserve the rest of the duxelles. Season and sear the loin in a pan to a golden brown. Transfer to a roasting pan and roast at 350° to an internal temperature of 165°. Rest on a cutting board. Use roasting juices and extra duxelles to make a pan sauce. Carve the roast and top with sauce.